



REVISITING AN OLD FLAME...

EASY PORK POSOLE

(Serves 4)

Ingredients:

2 tbsp. chipotle
1 tbsp. tomato paste
2 garlic cloves, smashed
1-cup water

1 lb. pork shoulder, cut into small cubes
1 tsp. cumin
1 tsp. salt
1 tsp. cracked black pepper
2 tbsp. canola oil
½ yellow onion, finely chopped
4 cup chicken stock or chicken broth
2 tsp. dried oregano
1 15-ounce hominy, drained and rinsed



PROCESS:

- In a blender, purée chipotle, tomato paste, garlic and water. Set aside.
- Season pork with cumin, salt, and pepper.
- Heat the canola oil in a Dutch pan or small stockpot over medium heat. Add the pork in the heated oil and brown all sides. Add the chopped onions and garlic to the pot and cook until soft. Pour in the chicken stock and chipotle sauce, bring to a low boil and simmer until the pork is tender. Add the oregano and hominy and simmer for another five minutes. Season with salt and black pepper.

CHEF TIPS

Freshen it up with garnishes!

Suggested Garnishes:

chopped onions, cilantro leaves, shaved radish, shredded cabbage, avocado, lime, queso fresco





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MARIA'S BOUILLABAISSE

(Serves 2)

Ingredients:

- 1 lbs. fresh mussels, washed thoroughly
- 1 lb. little neck clams, washed thoroughly
- 1 link chorizo sausage or andouille cooked in oven for 8 minutes
or until done, allow to cool, and then slice on a ¼-inch thick bias
- ½ lb. shrimp, peeled and deveined
- ½ cup chipotle peppers, pureed
- 2 cups heavy cream
- 4 cups clam juice
- ¼-cup cilantro leaves
- 3 green onions, thinly sliced
- 1 orange, cut into segments/supremes
- 2 tbsp. olive oil
- 6-8 slices crostini- any day old bread will do, lightly toasted



PROCESS:

In a large soup pot, heat the oil over medium heat. Make sure the oil is hot. Add the clams in the hot oil, cover, and cook for 2 minutes. Stir the clams with a wooden spoon to help distribute the heat. Add the mussels. Cover, and cook another two minutes. Add the shrimp and stock and cover for 4 minutes. Once the shellfish start to open, add the chorizo, chipotle, and heavy cream. Carefully stir all of the ingredients and cook for one more minute. Take off from heat and add in cilantro, scallions, and orange.

Your dish will look like it has a lot of sauce but you will want to dip that up with the crostini. The sauce will last 3 days well covered in the refrigerator.

CHEF TIPS

• Don't toast your toast.

Pan-fry your toast! Warm some butter or olive oil in a pan over medium-high heat. Place bread on the pan and fry until golden on both sides. It makes for a moist and delicious toast.

• Cool down your leftovers to room temperature before putting it in the fridge.

Hot foods make the refrigerator's temperature rise, which could result in food spoilage.

